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The following is a Summary of articles which have appeared in the twelve issues of The Manufacturing Confectioner during 1930. A limited number of bound volumes of this publication are available at \$6.25 each, post paid (in U. S. A.). Or we can furnish complete sets of back issues at \$2.00 for twelve copies.

The Manufacturing Confectioner, 1142 The Merchandise Mart, Chicago.

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